

ENVIRONMENTAL SERVICES DEPARTMENT ENVIRONMENTAL HEALTH DIVISION SPECIAL EVENTS PROGRAM 1001 NORTH CENTRAL AVENUE, SUITE 300 PHOENIX, AZ 85004 (602) 506-6978 FAX (602) 506-6862

	FOR OFFICE USE ONLY
DATE	PAID
AMT	PAID
CHEC	K#
200	IPT NUMBER

APPLICATION FOR TEMPORARY FOOD SERVICE ESTABLISHMENT PERMIT

	nvironmental Services Department (see address listed			ne me event.
	EVENT:			
2.	LOCATION OF EVENT:			
÷.	DATES OF EVENT:TH	ROUGH	BEGIN TIME:	END TIME:
١.	EVENT COORDINATOR: Name:Address:			Phone:
Š.	YOUR ORGANIZATION/BUSINESS NAME:			
	APPLICANT'S NAME:			
•.	APPLICANT'S ADDRESS:CITY:		STATE:	ZIP:
3.	PREPARATION AND/OR PRE-COOKING OF AI	LL FOOD & DRIN	KS MUST TAKE PLACE I	N A PERMITTED ESTABLISHMENT.
	LOCATION OF ADVANCE PREPARATION:	D. 4777 0		
	MCESD OPERATING PERMIT #SITE CONTACT:	DATE &	TIME PREP BEGINS:	ENDS:
9.	ON THE BACK OF THIS FORM, LIST ALL FOO	D & DRINK TO E	E SERVED; ITEMS NOT I	LISTED WILL NOT BE ALLOWED TO
_	BE SERVED.			
0.	IS FOOD TRANSPORTED TO THE FOOD SEIF YES; WHAT IS THE DISTANCE? HOW IS FOOD TO BE KEPT HOT OR COLD? A FOOD THERMOMETER W/ A RANGE OF 0-2	т ?	TRANSPORT TIME?	
1.	DESCRIBE EQUIPMENT TO BE USED AT THE a) COLD HOLDING:	HE EVENT FOR:		
	b) HOT HOLDING:			
	c) COOKING:			
	d) REHEATING:			
2.	IDENTIFY WATER SOURCE: WASTEWATER DISPOSAL METHOD: SE			
3.	HANDWASHING FACILITIES INSIDE TEMPO PLUMBED SINK CONSISTING OF: • 5 GALLONS OF HOT WATER IN THE WASTEWATER, • HANDSOAP IN A PUMP DIS	OR I AN INSULATED CO	GRAVITY FLOW SET ONTAINER WITH A SPIGOT, •	'-UP * (See Below)
↓.	UTENSIL WASHING FACILITIES: ☐ 3-COM * Hot, Soapy Water		NK	
i .	METHOD OF GARBAGE DISPOSAL: ☐ CAN	NS OR: DU	MPSTERS;	
j.	RESTROOM FACILITIES AVAILABLE: CI	HEMICAL TOIL	ETS AND/OR 🗆 PUB	LIC BUILDING
ner	reby consent to an inspection by the Maricopa County Er I service establishment permit is contingent upon satisfact	nvironmental Service	es Department and acknowledge	e that issuance and retention of this temporal
РÞ	PLICANT'S SIGNATURE			DATE:

Temporary Food Service Establishment Application - Page 2

POTENTIALLY HAZARDOUS FOOD ITEMS - (i.e. meat, fish, shellfish, poultry, eggs, milk and dairy products)	ADVANCE PREPARATION?		0	COKING	3 PROC	COOKING PROCEDURES	s,	
(List PHF foods to be served)	Yes/No	THAW	PREP	COOK	HOLD	* COOL	REHEAT To 1650F	ОТНЕВ
		1		-				

* COOLING is not allowed at the event. Hold over of heated food between event days is prohibited.

Please explain thawing method/process to be used at the event:

Please list remaining food & beverages to be served.

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